

CLASSIC ENTREES

All Classic Entrees are served with your choice of either charro, refried or black beans and rice.

CHEESE ENCHILADAS

\$7.99

Two cheese enchiladas made from corn tortillas and covered with our homemade chile con carne.

Filled with Brisket **\$9.99**

SOUR CREAM CHICKEN ENCHILADAS

8.99

Two chipotle chicken enchiladas made from corn tortillas and topped with our creamy sour cream sauce. Sprinkled with paprika and garnished with jalapeno slices.

VERDE ENCHILADAS

\$8.99

Two hand rolled chipotle chicken enchiladas made from corn tortillas and topped with our homemade mild verde sauce.

Topped with Monterrey Jack Cheese.

ENCHILADAS ROJAS

\$8.99

Two traditional Mexican Enchiladas made with your choice of cheese or chipotle chicken. Topped with our warm ranchera sauce and crumbed queso fresco.

CHIMICHANGA

\$9.99

A large flour tortilla filled with grilled fajita steak or chicken, deep fried then topped with melted queso and sour cream.

BAJA BURRITO

\$9.99

Bursting at the seams with rice, refried beans, shredded Monterrey jack and cheddar cheese, romaine lettuce, mild salsa, sour cream and your choice of chipotle chicken or seasoned ground beef. Topped with both ranchera sauce and queso.

VERA CRUZ PLATTER

\$11.99

One cheese Chile Relleno topped with your choice of sauce, two enchiladas of your choice and one crispy beef taco.

LA PAZ

\$8.99

Two crispy seasoned beef tacos and two cheese enchiladas topped with chili con queso.

JALISCO PLATTER

\$7.99

One crispy seasoned beef taco and one cheese enchilada topped with your choice of sauce.

ENSENADA PLATTER

\$9.99

One one cheese enchilada topped with chili con carne, one sour cream chicken enchilada, one beef taco and one chicken flauta topped with fresh lettuce, pico de gallo and sour cream.

LOCAL ESPECIALES

COCONUT SHRIMP PLATTER

\$13.99

Eight large fried coconut shrimp served on a bed of rice and your choice of beans. Served with a side of sweet mango salsa.

MONTERREY CHICKEN

\$10.99

A marinated and lightly seasoned chicken breast that is grilled then topped with sauteed poblano peppers and onions. Covered in melted Monterrey jack cheese and served with rice, your choice of beans and a medley of grilled vegetables.

SEAFOOD ENCHILADAS

\$11.99

Two of our signature enchiladas filled with tilapia and shrimp. Topped with our sour cream sauce and fresh avocado slices. Served with your choice of beans and rice.

CHILE RELLENO

\$9.49

Two classic hand battered poblano peppers filled with Monterrey jack cheese and topped with your choice of ranchera sauce or queso.

Filled with Fajita Beef or Chicken **\$10.99**

FLAUTA DINNER

\$8.99

Three tightly rolled corn tortillas stuffed with chipotle chicken then fried to a crispy crunch. Topped with fresh romaine lettuce, pico de gallo and sour cream.

CARNE PLATTER

\$10.99

A half pound of either slow cooked pork shoulder 'Carnitas' or shredded beef brisket topped with sauteed onions and poblano peppers and served with a side of verde or Habanero BBQ sauce and warm tortillas.

POLLO LIGHT

\$9.99

A marinated chicken breast served on a bed of rice with a medley of our grilled vegetables and a side salad of fresh romaine lettuce, tomato wedge and mixed cheese served with cilantro vinaigrette dressing.

QUESADILLA BURGER

\$7.99

Mr. Clarks Favorite! A Fresh ground beef patty with melted cheddar & Jack cheese inside two warm flour tortillas. Served fresh lettuce, red onions, and tomato slices on the side. Served with seasoned fries.

Grilled vegetable medley may be substituted for rice and beans on any entree or Taco Platter.